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(54) **METHOD OF PREPARING A FOAMING SOLUBLE COFFEE POWDER**

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426/470; 426/445; 426/447; 426/448

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See application file for complete search history.

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(57) **ABSTRACT**

A process for preparing an instant beverage is provided which includes heating a dried soluble coffee under sufficient pressure thereby forcing gas into internal voids of the dried coffee. The heated dried soluble coffee is cooled and depressurized to produce a dried soluble coffee having internal voids filled with pressurized gas. An instant dry beverage comprising soluble coffee having internal voids filled with pressurized gas is also provided, and this product is advantageous in that it produces a beverage with foam on its surface when reconstituted.

44 Claims, 1 Drawing Sheet

